South Carolina Department of Agriculture

Hugh Weathers, Commissioner

FOR IMMEDIATE RELEASE – September 10, 2008

Carolina Farm Stewardship holds benefit dinner

COLUMBIA, SC – Enjoy an evening of food, fun and a little education too on Saturday, October 4, 2008 for the 2nd Annual Upstate On-Farm Benefit Dinner. The event to benefit Carolina Farm Stewardship Association (CFSA) will be held at Greenbrier Farms, 772 Hester Store Rd. in Easley, SC.

Anyone interested in learning more about sustainable agriculture in the Carolinas should plan on attending. The evening will start at 4 p.m. with a wine tasting, educational tour, including either a walking tour with Dr. Walker Miller, CFSA board member and owner of The Happy Berry Farms, or a hayride with Brock Page, CFSA member and natural farming enthusiast. A 5:30 p.m. social will be held on the Greenbrier's scenic veranda overlooking the farm and pond.

Following the social, a six-course dinner will be provided and includes foods from local chefs who will talk about their dishes. CFSA Executive Director Roland McReynolds will discuss "Healthy plants, Healthy people, Healthy planet."

The event will be hosted by Greenbrier Farms and The Happy Berry Farm and sponsored by Whole Foods Market. Chefs for the evening event include: Joey Pesner from La Bastide at The Cliffs, Craig Finchner from Sona at Hilton Garden Inn, Kevin Kane from 1826 on the Green, Billy Wallace from Oconee Bells, Francis Turck from Vineyards, and Mark Simpson, Greenville award winner of Upstate Dessert Chefs.

The Carolina Farm Stewardship's mission is to promote sustainable agriculture in the Carolinas by inspiring, educating and organizing farmers and consumers. For more information on the Carolina Farm Stewardship Association or the Upstate On-farm Benefit Dinner, visit www.carolinafarmstewards.org or call 919-542-2402.

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